

INSTRUCTIONS FOR USE

OP8640

Instructions for use

Pyrolytic oven

Dear customer,

Thank you for choosing this quality product from ASKO.

We hope it will meet all of your expectations and full fill your needs for many years to come.

The Scandinavian design is a combination of clean lines, everyday functionality and high quality. This is the hallmarks for all of our products and this is why they are so highly appreciated all over the world.

To get the most out of your new ASKO product, we recommend that you read the installation and operating instructions before using the machine.

Safety

Safety recommendations

This appliance is intended for Domestic Cooking use and should be used in accordance with the information and instructions included within this manual. Any deviation from this may result in damage or personal injury.

— This oven was designed for use by private persons in their homes. It is intended solely for cooking foodstuffs. This oven does not contain any asbestos-based components.

— The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.

— Young children should be supervised to ensure that they do not play with the appliance.

Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

— Do not use a steam cleaner to clean a hob, oven or range.

— Do not spray aerosols in the vicinity of the appliance when it is in operation.

— Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

— Always turn the grill off immediately after use as fat left there may catch fire.

— When you receive the appliance, unpack or have it unpacked immediately. Give it an overall inspection. Make note of any concerns or reservations on the delivery slip and make sure to keep a copy of this form.

— Your appliance is intended for standard household use. Do not use it for commercial or industrial purposes or for any other purpose than that for which it was designed.

— Do not modify or attempt to modify any of the characteristics of this appliance. This would be dangerous to your safety.

— Never pull your appliance by the door handle.

— Before using your oven for the first time, heat it up while empty for approximately

30 minutes. Ensure that the room is sufficiently ventilated. You may notice a particular odour or a small amount of smoke. All of this is normal.

— During cooking, ensure that the door of your oven is firmly closed so that the seal can properly fulfil its function.

— When in use, the appliance becomes hot. Do not touch the heating elements located inside the oven. You are at risk of incurring serious burns.

— When inserting or removing your dishes from the oven, do not bring your hands near to the upper heating elements; use insulated cooking mitts.

— After cooking, do not touch the cookware (grid, turnspit, etc.) with bare hands

— Never place aluminium paper directly in contact with the bottom element (See the “Description of your oven” chapter), the accumulated heat could cause deterioration of the enamel.

— Do not place heavy items on the open oven door; ensure that children cannot climb or sit on it.

— To avoid damaging the control panel of your appliance, do not leave the door open when the oven is functioning or still hot.

— The oven must be turned off for all attempts to clean the cavity.

— Intensive and prolonged use of the appliance may require additional ventilation achieved by opening the window or increasing the power of the mechanical fan. In addition to the accessories provided with your oven, only use dishes that are resistant to high temperatures (follow manufacturer's instructions).

— After using your oven, ensure that all the controls are in the off position.

During use some external parts of this appliance become hot. They can remain hot for some time after the oven has been turned off. Care should be taken to avoid burns. Children should be kept away at all time during use and in the cool down periods to safeguard against burns.

Safety

Care for the environment

— This appliance's packing materials are recyclable. Recycle them and play a role in protecting the environment by depositing them in municipal containers provided for this purpose.



— Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances must not be mixed with other waste. Recycling of the appliances organised by your manufacturer will thus be undertaken in optimum conditions, in accordance with European directive 2002/96/CE relative to electrical and electronic equipment waste. Consult your city hall or your retailer to find the drop-off points for used appliances that is nearest to your home.

— We thank you for your help in protecting the environment.



Warnings

Installation should only be performed by qualified installers and technicians.

This appliance complies with the following European directives:

- Low Voltage Directive 73/23/CEE modified by directive 93/68/CEE for attribution of CE approval.
- Electromagnetic Compatibility Directive 89/336/CEE modified by directive 93/68/CEE for attribution of CE approval.
- CE Regulation 1935/2004 concerning materials and objects designed to come into contact with foodstuffs.

Warnings

Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives the user guide. Please become familiar with these recommendations before installing and using your oven. They were written for your safety and the safety of others.

Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

Recommendations

Please read these instructions before installing and using your oven. The oven has been designed for domestic use only for cooking food. No asbestos has been used in its construction.

Using for the first time

Before you use your oven for the first time, leave it empty and, with the door closed, turn it on to maximum temperature and let it heat up for 30 minutes. This "runs the oven in". During this time there may be some smell from the mineral wool that insulates the oven and there could be some smoke. This is perfectly normal.

Normal use

- Always close the door properly. The oven is fitted with a seal designed to work with a closed door.
- Never lean or let anyone sit on the oven door when it is open.
- The oven parts and accessories can become hot when the door is left partially open and the grill on. Always keep children at a safe distance.
- When the oven is on it will get hot. Take care not to touch the heating elements inside the oven.

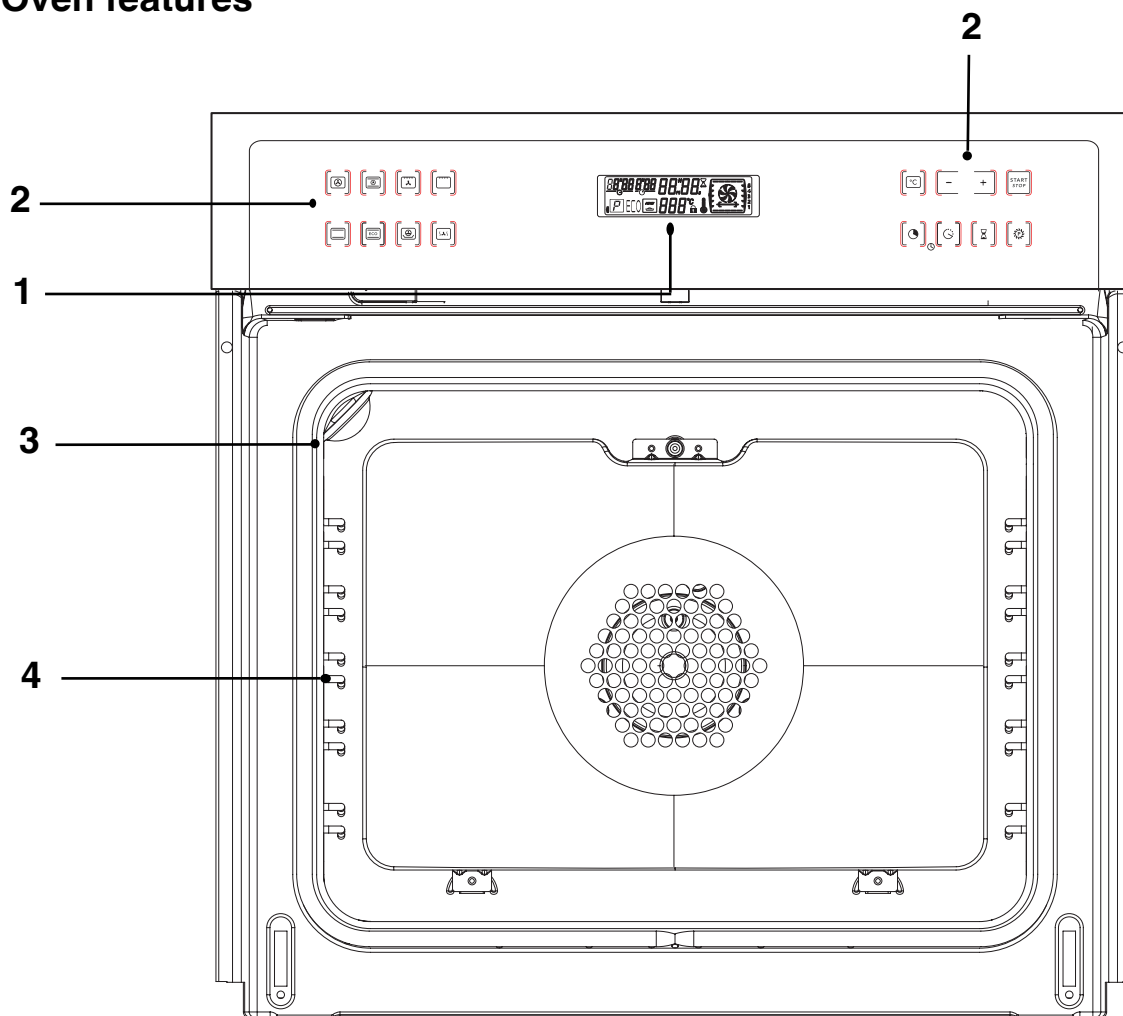
- Always protect your hands with oven gloves or something similar when removing food, accessories or containers from the oven.
- Do not line your oven with kitchen foil. The metal will increase the heat produced and could ruin the food and damage the enamel.
- Before carrying out the pyro-cleaning of your oven, be sure to remove all oven accessories and wipe away major spillage.
- Do not use a steam or high-pressure cleaner.
- During the cleaning cycle accessible surfaces become much hotter than during normal cooking. Keep children at a distance.
- Always check that the oven is off before you clean the inside.
- For your safety your oven is equipped with an AUTOMATIC STOP should you inadvertently forget to turn off your oven. After 10 hours' operation, the AS (Automatic Stop) function is activated and your oven stops heating. AS is displayed in place of the time and a series of 2 successive pips is sounded for a certain time.

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Your oven, how it works

Oven features

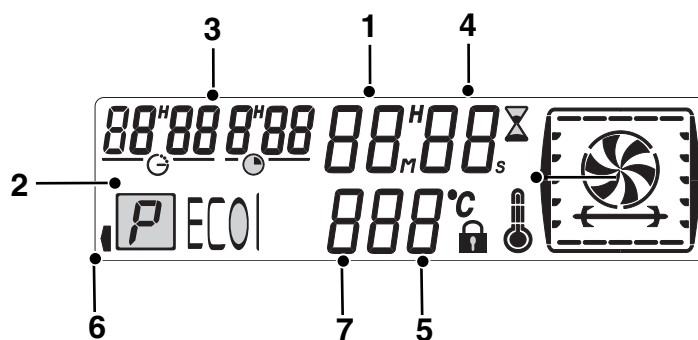


- 1 Programmer
- 2 Function selector switch
- 3 Light
- 4 Wire shelf supports

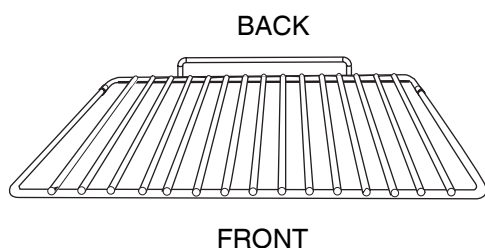
Your oven, how it works

Introduction to the programmer

- 1 Time and cooking time display
- 2 Cooking time indicator
- 3 Cooking end time indicator
- 4 Timer display
- 5 Locked door indicator
- 6 Pyrolysis
- 7 Temperature display



Accessories



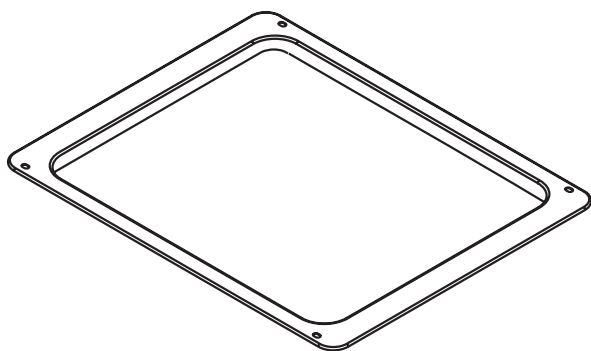
Anti-tip safety shelf

Food can either be placed on the shelf in a dish or cake tin for cooking or browning. This should be used for grilled meat (which should be placed directly on it).

Multi-purpose baking tray (reserved for pastries)

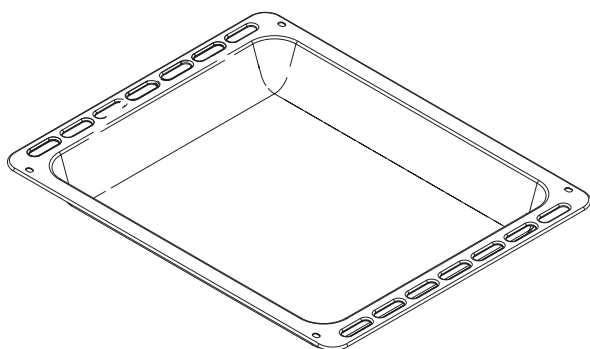
This tray has a raised edge and can be used for baking pastries (choux buns, meringues, small cakes, flaky pasties, etc). Inserted in the runners under the shelf, it catches the cooking juices and fat from grilled meat. It can also be used half-filled with water as a double boiler.

Joints should not be cooked in this tray uncovered because fat could spit all over the oven sides.

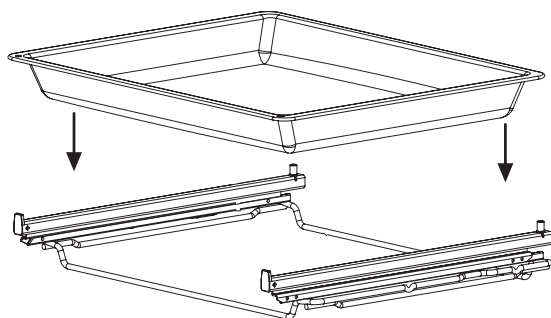


Multi-purpose baking tray (dripping pan)

This is used to catch the cooking juices and fat from cooking carried out in the high grill or pulsed grill settings. It can also be used as a cooking dish for suitably sized joints (for example: a chicken surrounded by vegetables, at medium temperature). Inserted under the shelf, this pan catches cooking juices and fat from grilled food. It can also be used half filled with water as a double boiler.



45 mm multi-purpose dish Fully accessible sliding rail system



Thanks to the new sliding rail system with support (fully accessible) handling food is more practical and easier as the trays can be effortlessly removed for simpler handling. The trays can be completely removed, providing full access. Their stability ensures that food can be handled safely, reducing the risk of burns. This means that you can take food out of the oven far more easily. The drip tray at the bottom of the oven collects the juice and fat from roasting, and can be used half-filled with water as a bain-marie. Do not place meat or poultry directly on the drip tray for roasting. This would inevitably produce splashes and dirty the sides of the oven.

Warning

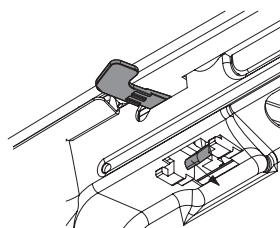


Remove the sliding rail system before starting a PYROLYSIS.

Child safety

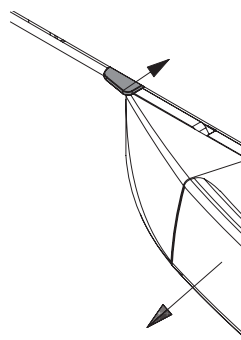
Safety activation

- Open the door.
- Press the switch on the panel until the system is engaged and then close the door.



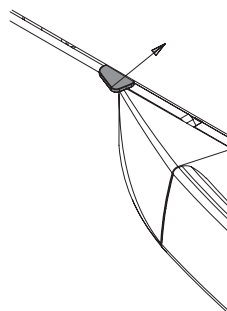
Open with safety engaged

- Press the lever and then open the door.



Safety deactivation

- Open the door and press the switch on the panel.

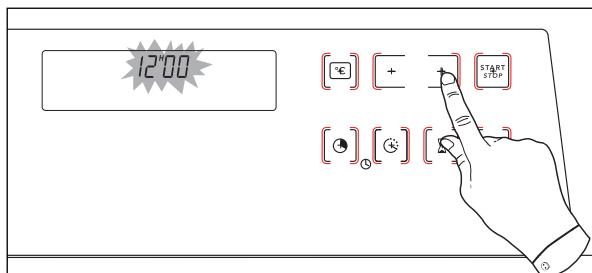


Using Your Appliance

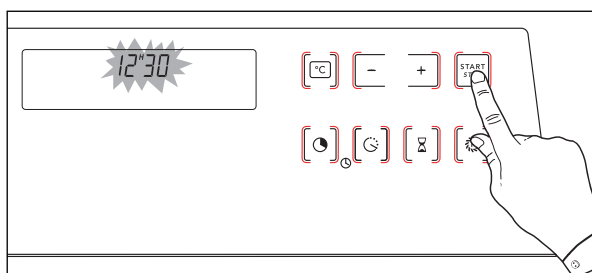
Using the programmer

How to set the time

- 1 When supplied with electricity
The display flashes 12:00.





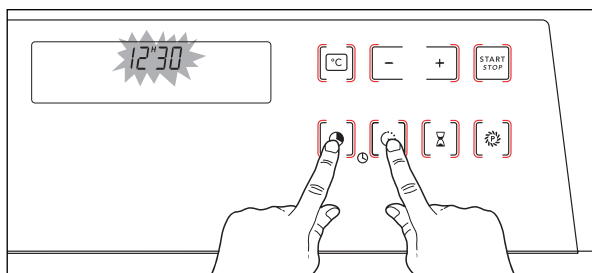
Set the time by pressing the + or – touch controls (holding your finger on the touch control allows you to scroll through the numbers rapidly).



Example: 12:30

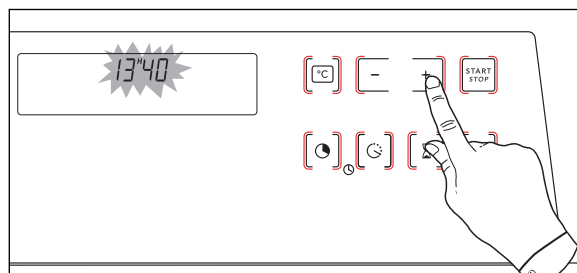
Press the “” button to confirm.
The display stops flashing.


- 2 To reset the time on the clock
Press and hold the “” touch control for a few seconds until the display is flashing, then release.

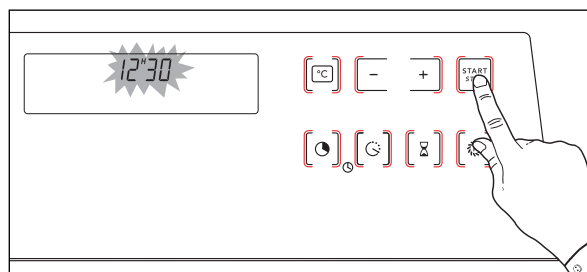


Audible beeps indicate that it is now possible to set the time.

Adjust the clock setting with the + and – touch controls.




Press the “” button to confirm.



Warning



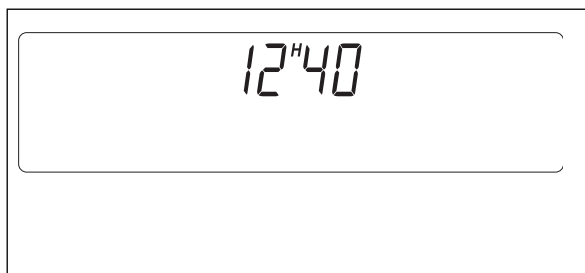
If the “” button is not pressed, the adjustment will be automatically recorded after a few seconds.

Using Your Appliance

Immediate cooking

The programmer should display only the time.

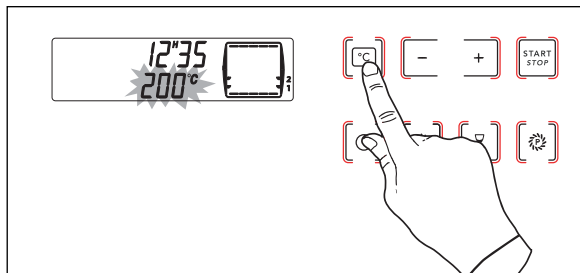
It should not be flashing.



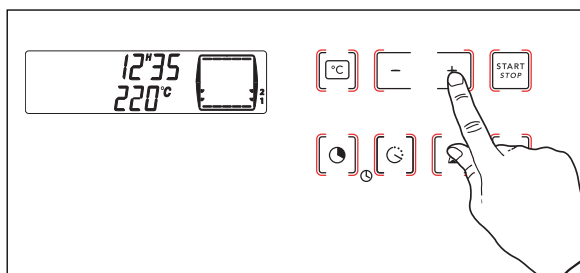
1 Select the function of your choice.

Example: position |.

Your oven recommends the optimal temperature for the chosen cooking mode. You can still adjust the temperature by pressing the °C button.



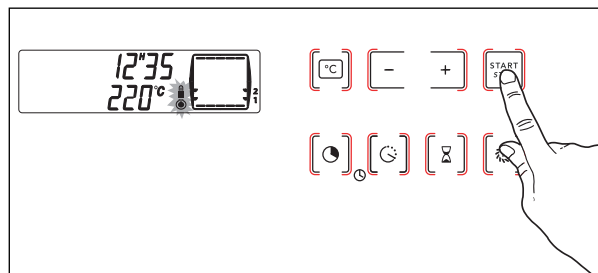
Adjust the temperature using the + and – touch controls.



2

Place your dish in the oven based on the recommendations provided by the cook book.

After these steps, the oven heats up and the temperature indicator flashes.



A series of beeps will be emitted when the oven reaches the selected temperature. The temperature stops flashing.

To stop cooking, press the  button.

Warning



After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.

Warning



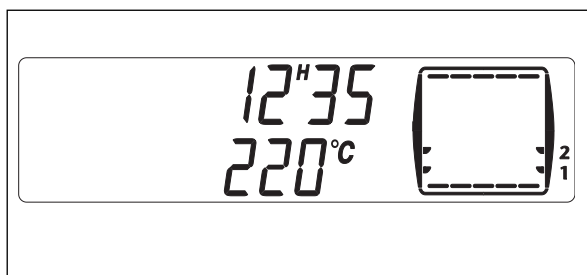
All types of cooking are done with the door closed.

Using Your Appliance

Programmed cooking

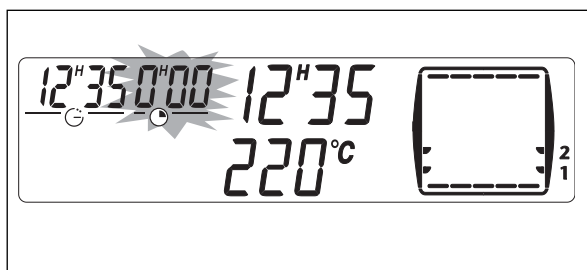
Cooking with immediate start and programmed duration

- 1** Select the desired cooking mode and adjust the temperature.

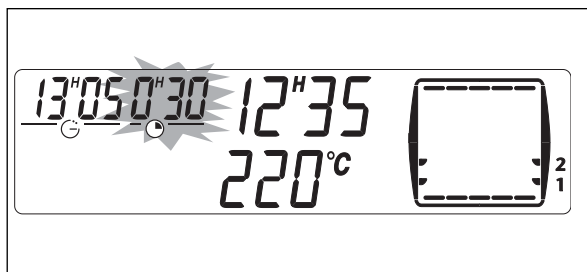


- 2** Press the “⌚” button until the cooking time indicator starts to flash “⌚”.

The display flashes to indicate that you can now adjust the setting.



- 3** Press the + or – buttons to set the desired time.
Example: 30 min cooking time.



The cooking time is automatically recorded after a few seconds.

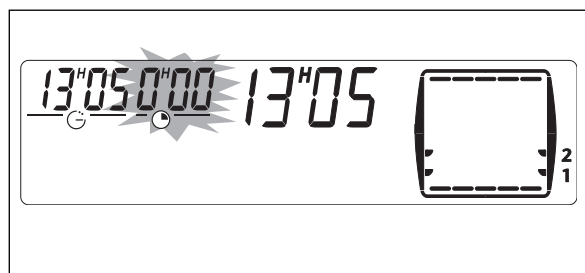
The cooking time display stops flashing.

Press the  button to start cooking.

After these three steps, the oven heats up:

A series of beeps will be emitted when the oven reaches the selected temperature. At the end of cooking (end of programmed time):

- The oven stops
- The cooking time indicator flashes



- A series of beeps sounds for a few minutes. The beeps can be definitively stopped by pressing any touch control.

The display returns to the time of day.

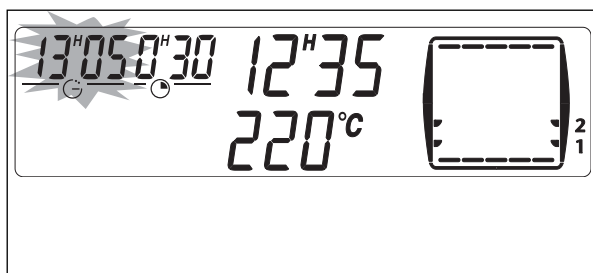
Using Your Appliance

Cooking with delayed start and chosen cooking end time

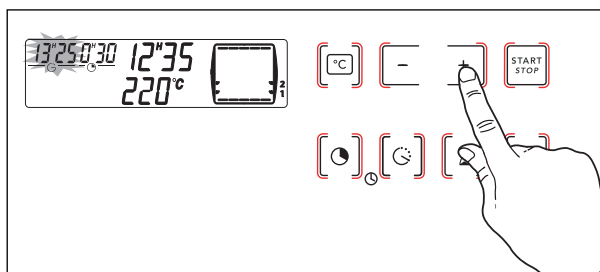
Proceed as with programmed cooking.

- 1 After setting the cooking time, press the “⌚” button until the end of cooking indicator flashes “⌚”.

The display flashes to indicate that you can now adjust the setting.



- 2 Press the + or – button to set the desired cooking end time. Example: end of cooking at 13:25.



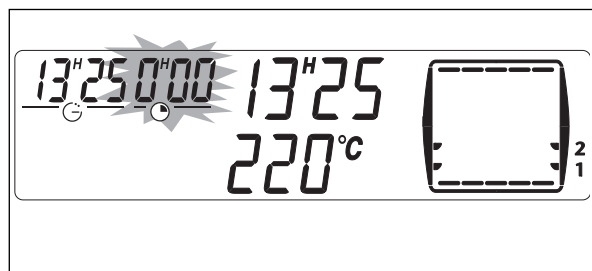
The cooking end time is automatically recorded after a few seconds.

The cooking end time display stops flashing.

After these 2 steps, oven heating is delayed so that cooking ends at 13.25.

At the end of cooking (end of programmed time):

- The oven stops
- The cooking time indicator and 0:00 flash



- A series of beeps sounds for a few minutes. The beeps can be definitively stopped by pressing any touch control. The display returns to the time of day. The oven cavity is lit when cooking starts and the light switches off at the end of cooking.

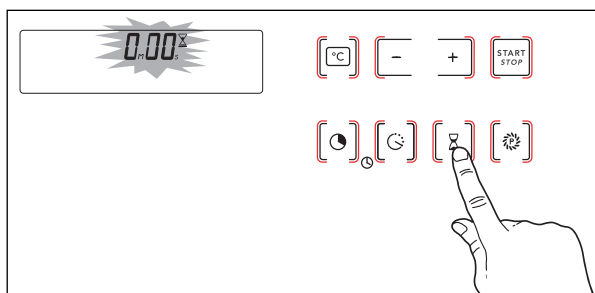
Using Your Appliance

Using the timer function

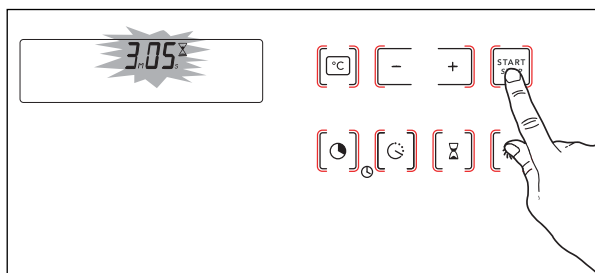
Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.

In this case, the timer display has priority over the clock display.

1 Press the “⌚” button until the timer symbol begins flashing.
-> 0.00 and a small hourglass ⌚ both flash.



2 Enter the desired time by pressing the + or – buttons.



3 Press the “START/STOP” button to confirm, or wait for a few seconds.

The display stops flashing after a few seconds and the timer starts working, counting down the time in seconds. Once the time has expired, the timer emits a series of beeps to notify you. The beeps can be stopped by pressing any touch control.

Note



It is possible to change or cancel the timer at any time.

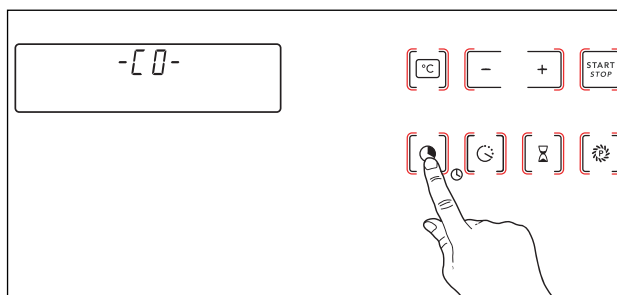
Using Your Appliance

Setting the brightness of the display

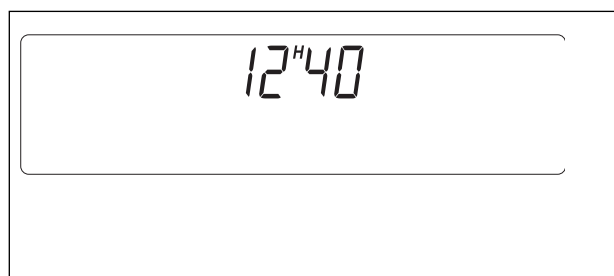
You can adjust the brightness of your display. To do this:

Set and confirm the time on your programmer to 0:10.

- 1 Press and hold down the “COOKING TIME” button until “- [] -” is displayed.



- 2 Press the + or – buttons in order to obtain the desired brightness.

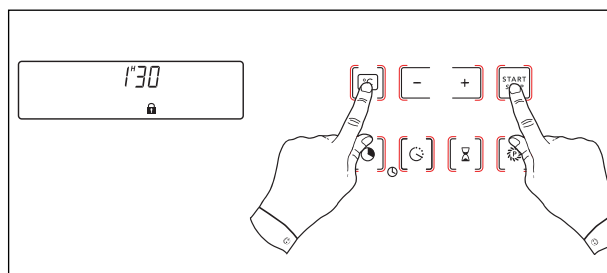


- 3 Validate by releasing the “Cooking time” button.

After having adjusted the brightness to your liking, return your programmer to the current time of day.

You can adjust the brightness of your display. To do this:

- 1 Press and hold the “START and C” buttons for a few seconds until a lock icon is displayed. All buttons light up for one second. Your display is locked.



- 2 To unlock it, repeat this step. -> the lock symbol disappears

The oven cooking modes



Circulating heat*

(recommended temperature **180°C**
min 35°C max 235°C)

- Cooking controlled by the heating element located at the back of the oven and by the fan.
 - Rapid temperature increase: Some dishes can be placed in the oven while it is still cold.
 - Recommended for keeping white meat, fish and vegetables moist
- For cooking multiple items on up to three levels.



Traditional pulsed

(recommended temperature **200°C**
min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements and by the fan.
- Rapid temperature increase. Some dishes can be placed in the oven while it is still cold.
- Recommended for meats, fish and vegetables preferably placed in a terracotta dish.



Fan assisted grill

(recommended temperature **200°C**
min 180°C max 230°C)

- Cooking controlled, alternately, by the upper element and by the fan.
- Preheating is unnecessary. Roasts and poultry are juicy and crispy all over.
- Slide the drip tray onto the bottom shelf support.
- Recommended for all poultry and roasts on the spit, for cooking leg joints thoroughly, and cuts of beef. To retain fish steaks' moist texture.



High grill

(recommended temperature **275°C**
min 180°C max 275°C)

- Cooking controlled by the upper element.
- The double grill covers the entire grid surface.
- It is recommended for grilling chops, sausages, toast or prawns placed on the grid.



Traditional

(recommended temperature **240°C**
min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements.
- After preheating, you can cook most dishes, recommended for keeping white meat, fish and vegetables moist.

The oven cooking modes



ECO*

(recommended temperature **200°C**
min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements.
- This position allows for energy savings while preserving the quality of the cooking.
- The ECO position is used for the energy label performance.
- All types of cooking are done without preheating.



Keeping warm, pulsed

(recommended temperature **80°C**
min 35°C max 100°C)

- This position allows you to keep your food warm by spurts of heat from the element at the back of the oven combined with fan.
- Recommended for letting dough rise for bread, brioche, kouglof... without exceeding 40°C (plate warming, defrosting).



Defrosting

(recommended temperature **30°C**
min 30°C max 50°C)

- You can defrost in your oven with a minimum amount of heat as the fan circulating the air accelerates temperature exchanges.
- Recommended for **defrosting delicate foods** (strawberries, raspberries). By increasing the temperature slightly, you can defrost foods meant to be cooked immediately after defrosting (meats, etc.).
- **Proceed with caution to prevent the food from cooking.** Meats should be placed on the 2nd shelf support of the grid, so that they are not in contact with the defrosting juices; the drip tray on the 1st shelf support.

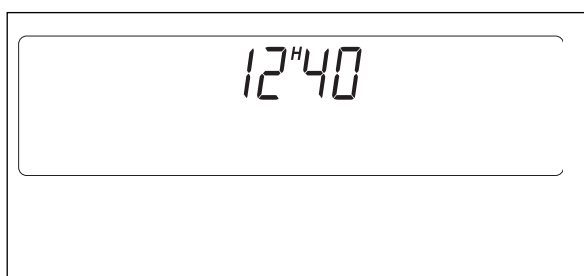
* Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive 2002/40/EC.

Caring for and cleaning your oven

Performing a pyrolysis

Immediate pyrolysis

- 1 Remove the grids and trays from the oven and clean any major spill residue.
- 2 Check that the programmer is displaying the time of day and that it is not flashing.

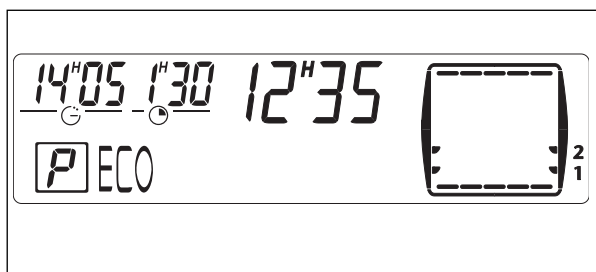


You can choose between 2 pyrolysis cycle times:

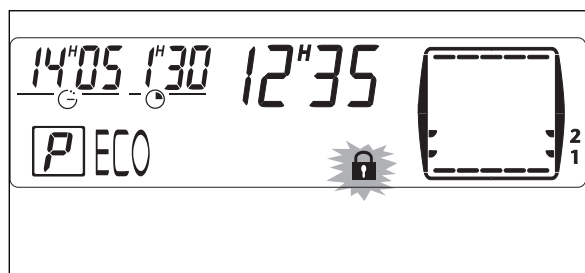
P ECO pyrolysis lasting 1 hour 30 minutes.

P pyrolysis lasting 2 hours.
Press **P** twice for Eco Pyro.

- 3 Press the pyrolysis button required.

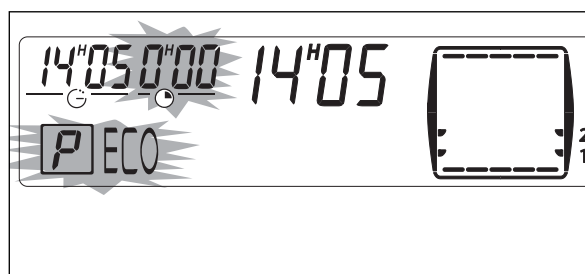


E.g.: 1 hour 30 minutes.
When pyrolysis begins, the symbol is displayed in the programmer along with the pyrolysis cycle time.



The symbol is displayed in the programmer indicating that the door is locked.

When pyrolysis finishes, 0:00 flashes as well as the symbol.



Press any button to restore the time display.

- 4 The oven is clean and once again ready for the cooking application of your choice.

Warning



During Pyrolytic Cleaning the Oven becomes very hot. Allow extra time making sure the oven has cooled sufficiently before opening the door.

Caring for and cleaning your oven

Notes:


The cleaning temperature cannot be adjusted. During the pyrolysis cycle, the oven lighting is off. If your oven is not clean after a pyrolysis cycle, you waited too long to launch the cleaning cycle. Repeat the cycle.

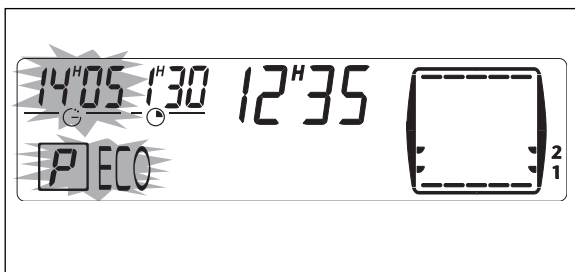
After these steps, the beginning of pyrolysis is delayed so that it finishes at 18 hours

Delayed pyrolysis

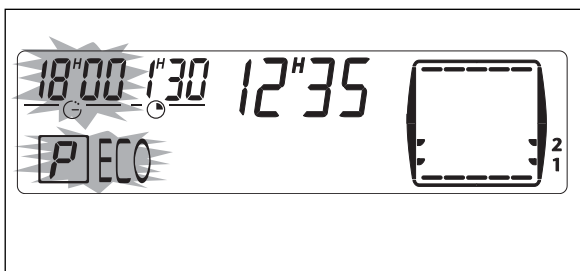
1 Follow the instructions described in the section “Immediate pyrolysis”, then:

2 Press **P** to select the pyrolysis function desired.

3 Press the  button.
The end of cooking time flashes to indicate that it is now possible to set it.



4 Press the + or – button to set the desired end time.



Example: end of cooking at 18:00.

The Cleaning function

Cleaning the outer surfaces

To clean both the electronic programmer window and the oven door, use a window washing product applied to a soft cloth. Do not use abrasive creams or scouring sponges.

Cleaning the door (model WITH PYROLYSIS function)

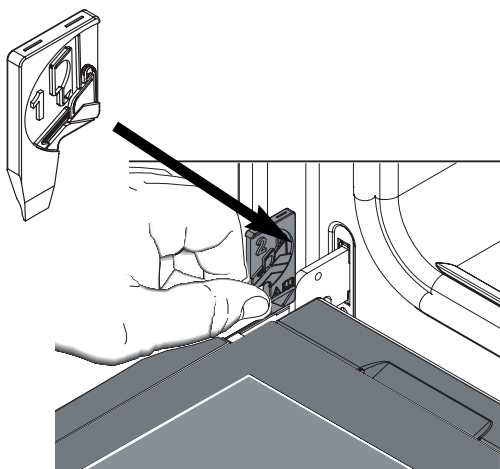
Disassembling the door

Warning

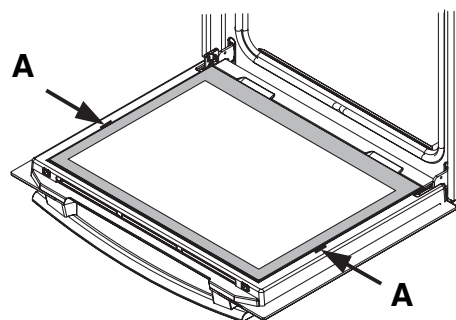


Before removing the glass, allow the appliance to cool down.

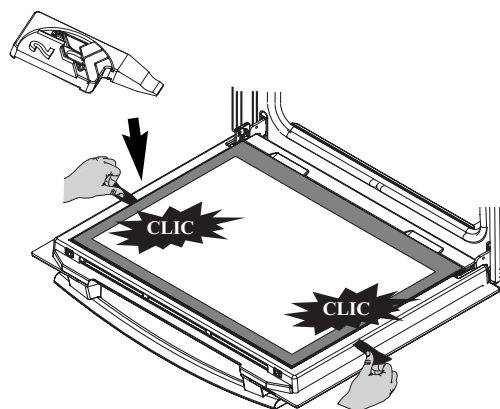
- 1 Open the door completely and block it open using the two red stops. They are supplied with your machine in the plastic pack.



- 2 Remove the first attached window as follows:
Insert the two red stops in the **A** slots designed for this.



Lever these parts to release the glass.



- 3 Clean the glass using a soft sponge and washing-up liquid. Do not immerse the glass in water. Do not use abrasive creams or scouring sponges. Rinse with clean water and dry off with a lint-free cloth.

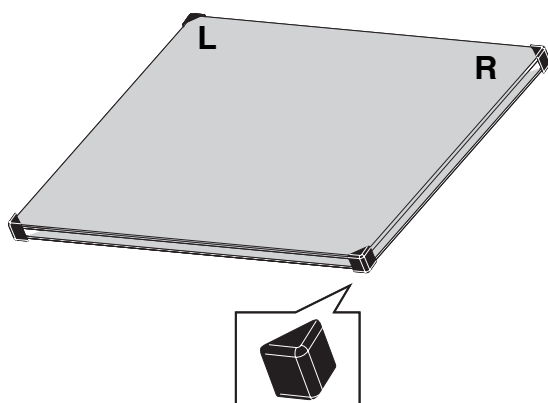
Warning



Do not use abrasive cleaning products or hard metallic scrapers for cleaning the oven's glass door, as they could scuff the surface and cause the glass to shatter.

The Cleaning function

- 4** If necessary, remove the door's inner glass assembly. This assembly is composed of one or two sheets of glass (depending on model), each of which has a black rubber corner pad.



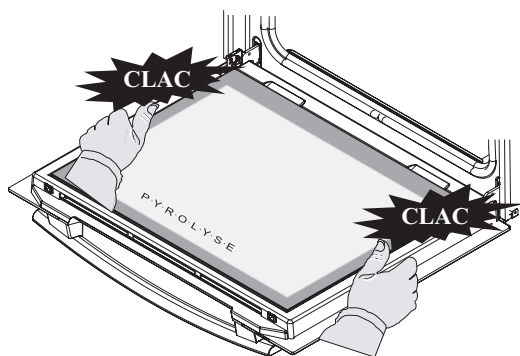
- 5** After cleaning, reposition the four rubber pads, taking care to follow the indications on the glass:

- * top left: L
- * top right: R

- 6** Place your inner glass assembly in the door so that L and R are located on the hinge side.

- If your oven is equipped with a single inner sheet of glass, it must be located as close as possible to the clipped glass.

- 7** Clip in your last glass sheet by placing the indication "PYROLYSIS" so that it faces you.



- 8** Remove the red plastic stops.

Your appliance is again operational.

Warning



Before beginning pyrolysis, remove all the accessories inside the oven, including all cookware.

Before beginning pyrolysis, clean any major spill residue that may have occurred to avoid the risk of a fire or the production of excessive smoke.

- During pyrolysis, the surfaces become hotter than during normal use; children must be kept away.


- Do not cover the interior of the oven with aluminium foil. This would damage the enamel on the oven cavity..

The door effectively locks a few minutes after the start of the cycle.

Pyrolysis stops automatically. When the temperature reaches approximately 275°C, it is then possible to open the door.

Troubleshooting

What if...

IF YOU REALIZE THAT	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
The oven isn't heating.	<ul style="list-style-type: none"> • The oven isn't connected to the power supply. • The fuse has blown. • The temperature selected is too low. 	<ul style="list-style-type: none"> - Connect to power supply. - Change the fuse, checking that it is 16A. - Increase the temperature selected.
The lock symbol is flashing on and off.	<ul style="list-style-type: none"> • The door lock is faulty. 	<ul style="list-style-type: none"> - Contact the After-Sales Service.
The light inside the oven isn't working.	<ul style="list-style-type: none"> • The lamp is unusable. • The oven isn't connected to the power supply or the fuse has blown. 	<ul style="list-style-type: none"> - Change the bulb. - Connect to power supply or change fuse.
Cleaning by pyrolysis has not occurred.	<ul style="list-style-type: none"> • The door is not shut properly. • The door-locking system is faulty. • The temperature sensor is faulty. • The plate that detects when the door is shut is faulty. 	<ul style="list-style-type: none"> - Check the door is properly closed - Contact the After-Sales Service. - Contact the After-Sales Service. - Contact the After-Sales Service.
Your oven makes a beeping noise	<ul style="list-style-type: none"> • During cooking. • When cooking is complete. 	<ul style="list-style-type: none"> - The temperature of your choice has been reached. - Your programmed cooking cycle is complete.
Your oven is displaying a  .	<ul style="list-style-type: none"> • When you press the buttons. • The cooker controls are locked (child safety). 	<ul style="list-style-type: none"> - Normal operation. - To stop this, press on the button and choose "Unlock".


Installer's information

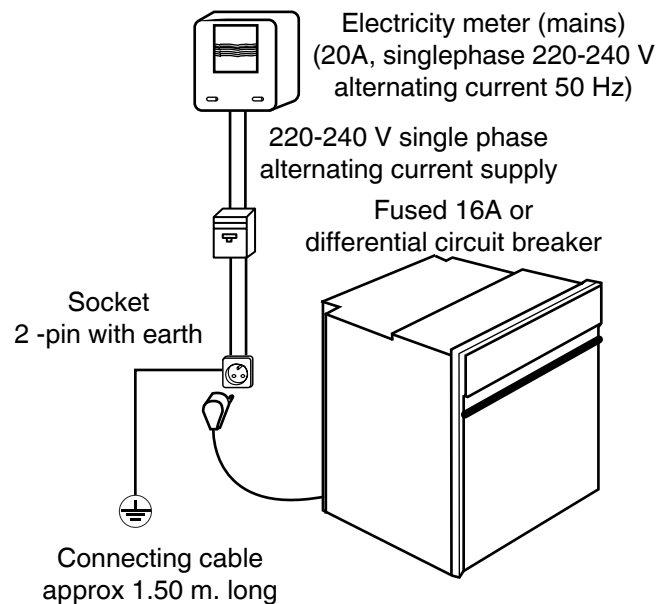
Connecting up

As a specialist, you alone are competent to install and connect up ASKO appliances. Our guarantee therefore applies only and exclusively to appliances which have been installed and connected up by you in accordance with the provisions of current regulations.


Failure to meet this requirement would incur the fitter's liability and release the ASKO company from any liability.

The electrical connections are made before the oven is installed in its housing.

- The oven must be connected using an approved 3-core cable (live, neutral and earth) with 1.5 mm square conductors. This should be connected via a 3-pin-socket (live, neutral, and earth to the main supply which should be a 220-240V, alternating single-phase current. If the oven is not connected using a plug and socket, it must be connected to a multi-pole switch with a minimum gap of 3 mm between contacts. The earth wire (green and yellow) should be connected to the terminal marked with the earth symbol  on the appliance and to the earth in the switch.
- Where the oven is connected using a separate plug and socket this must be accessible after the oven has been installed.
- The neutral wire (blue) of the oven must be connected to the neutral in the main supply.
- Tighten the clamp to hold the cable.
- Close the trapdoor using the two screws.
- The supply cable (H05 RR-F, H05 RN-F or H05 W-F) must be long enough to allow the oven to rest on the floor in front of its housing.



With the oven sitting on the floor and disconnected:

- Open the trapdoor at the bottom right hand side at the back of the oven by removing the 2 screws and swinging the door away.
- Remove the sheath from each wire in the new cable up to 12 mm.
- Twist the ends carefully together.
- Unscrew the terminal screws and remove the wires that need changing.
- Pass the new cable through the wire clamp to the right of the terminals.
- Connect the wires up in accordance with the markings on the terminals.
- Make sure all wires are trapped under the screws.
- The brown wire (live) going to terminal marked L.
- The green and yellow wire (earth) going to the one marked .
- The blue wire (neutral) going to the terminal marked N.
- Tighten the screws and check, by tugging on each wire, that they are firmly connected.
- Tighten the clamp to hold the cable.
- Close the trapdoor using the two screws.

General maintenance

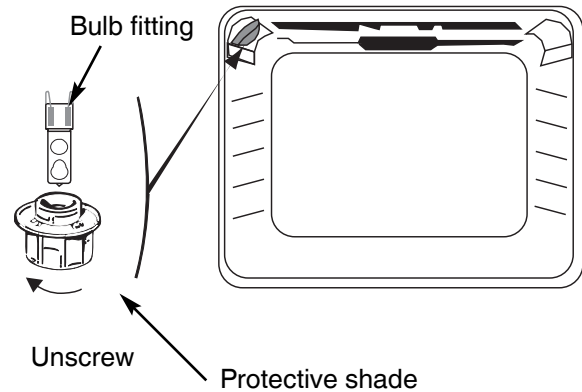
Leave the oven to cool down before cleaning it manually.

In general, don't use any type of scouring powder or metal-backed sponge, or any sharp objects for cleaning.

- **Make sure the oven is switched off and not hot.**
- **Avoid touching heating elements.**

Changing the light bulb

- The bulb is located in the top of the oven.



1 Unscrew the protective shade (see diagram).

2 Pull the bulb out.
The bulb used is a:

- 25 W
- 220-240 V
- 300°C
- G9 Cap

3 Change the bulb, replace the shade and switch your oven back on at the mains.

Warning



Switch off the power at the main switch before attempting to change the bulb. Leave the oven to cool if necessary.

